

SMALL PLATES

Chefs homemade soup of the day house breads, herb butter (gfo)(v)	£6.25
Marinated olives basil, chilli (ve)(gf)	£3.50
House breads tomato & balsamic chutney, herb butter (gfo)(v)	£3.95
Sweet potato hummus honey toasted seeds, sourdough croutes (gfo)(v)	£3.95
Thai salmon baos steamed buns, lemon grass, lime, peanut	£6.25
Lamb barbacoa flatbread harissa, mint, pickled red onion (gfo)	£6.50
Shrimp “hush puppies” Fried shrimp cornbread, hot & sour sauce	£5.95
Halloumi fries aioli, parsley (gf)(v)	£6.25
Grilled asparagus & fried duck egg pea, mint & watercress pesto (gf)(v)	£5.95
Pork belly burnt ends sticky Korean glaze, sesame seeds (gf)	£4.95
Pickled beer battered mushrooms pickled aioli (v)	£4.95

MAINS

Fish and chips mushy peas, hand cut chips, lemon, tartare (gf)	£12.95
Asparagus & pea risotto pecorino, lemon, watercress (gf)(v)	£13.95
Mushroom ravioli spinach cream sauce, parmesan crisp, pine nuts (v)	£13.95
Fish de jour artichoke, new potato, broad bean, shrimp & caper butter (gf)	£15.95
Pork belly ramen spiced ramen broth, noodles, egg, pak choi, coriander	£13.95

SIDES

Battered pickled onion rings (ve)(gf)	£3.95
Sweet potato fries (ve)(gf)	£3.75
Hand cut chips (ve)(gf)	£3.50
Skin on fries (ve)(gf)	£3.50
House salad (v)(gf)	£3.50
Creamed cabbage (v)(gf)	£3.50
Spring onion mash (v)	£3.50

BURGERS

All burgers are served with skinny chips and coleslaw.

House burger 100% beef pattie, streaky bacon, Swiss cheese, house dressing, gem, tomato, gherkin, Tennessee bun (gfo)	£12.95
Philly cheesesteak burger chargrilled steak, Swiss cheese, peppers & onion, gem lettuce, ciabatta roll (gfo)	£13.95
BLT ranch chicken burger streaky bacon, lettuce, tomato, ranch sauce, brioche bun (gfo)	£12.95
Sweet potato & black-eyed pea burger katsu mayonnaise, watercress, tomato (gf)(v)	£11.95

GRILLS

Chicken & chorizo skewers sweet potato fries, rocket, smoked paprika marinade, charred lime, black eyed peas	£13.95
10oz Gammon steak free range betties farm eggs, sweet pea, mint & watercress pesto, hand cut chips (gf)	£12.95

OUR BEEF

All our beef is dry aged. Dry ageing is regarded as the best way to concentrate the taste of the meat and maximise the flavour. The selection of steaks we offer have been specially chosen to give you the very best taste possible.

10oz Rump steak	£16.95
10oz Ribeye steak	£23.95
16oz Sirloin on the bone	£26.95
8oz Fillet steak	£25.95

All steaks (gf) are served with hand cut chips and Caesar gem salad.

Sauce peppercorn or diane (gf)	£3.50
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PIES

All pies are served with spring onion mash and creamed cabbage.

Chicken & ham pie with gravy	£13.95
Steak & Boot Beer pie with gravy	£13.95
Brie, celeriac & fennel pie white wine & parsley sauce (v)	£12.95

SALADS

Add chicken, smoked salmon or halloumi for £2.

Salmon & lentil capresse poached salmon, tomato, mozzarella, lentils, beetroot, basil (gf)	£13.95
Caesar salad gem lettuce, pancetta, Caesar dressing, parmesan, croutons, soft boiled egg (gfo)	£11.95
Garden salad new potato, radish, cucumber, cress, cherry tomato, chive dressing (ve)(gf)	£11.95

SANDWICHES

Monday-Saturday, 12-5.30pm

All sandwiches are served with skinny chips, on a choice of multigrain wrap, gluten free roll, farmhouse white or granary bread.

Poached salmon fillet ranch dressing, cucumber, watercress (gfo)	£7.95
Tomato & mozzarella tomato & balsamic chutney, watercress (gfo)(v)	£7.95
Chicken Caesar gem lettuce, parmesan, Caesar dressing (gfo)	£7.95
Pulled jackfruit coronation curried vegan mayonnaise, raisin, apple, gem lettuce (gfo)(ve)	£7.95
Roasted sirloin sandwich horseradish, rocket, tomato (gfo)	£7.95

DESSERTS

Sticky toffee pudding caramel, date, crème fraiche ice cream (v)	£6.50
Lemon meringue curd, fennel, meringue, blackcurrant sorbet (v)(gf)	£6.25
Strawberry & mascarpone parfait strawberry textures, white chocolate (gf)(v)	£6.95
Rose panna cotta crystalised rose petal, pistachio, poached rhubarb (gf)	£5.95
Selection of homemade ice creams fudge, berries (gf)(v)	£4.95
Cheese slate biscuit, pickled celery, grape chutney (gfo)	£7.95

SET MENU

*Monday - Thursday - All day
Friday - 12 noon - 5.30pm
2 courses - £15.95 - 3 courses - £18.95*

STARTERS

Chefs homemade soup of the day
house breads, herb butter (v)(gfo)

House breads & sweet potato hummus
honey toasted seeds, sourdough croutes (v)(gfo)

Thai salmon baos
steamed buns, lemon grass, lime, peanut

Grilled asparagus & fried duck egg
pea, mint & watercress pesto (gf)(v)

MAINS

Fish and chips
mushy peas, hand cut chips, lemon, tartare (gf)

Mushroom ravioli
spinach cream sauce, parmesan crisp, pine nuts (v)

Steak & Boot Beer pie
with gravy

Brie, celeriac & fennel pie
white wine & parsley sauce (v)

10oz Gammon steak
free range betties farm eggs, sweet pea, mint & watercress pesto, hand cut chips (gf)

Garden salad
new potato, radish, cucumber, cress, cherry tomato, chive dressing (ve)(gf)

DESSERT

Sticky toffee pudding
caramel, date, crème fraiche ice cream (v)

Strawberry & mascarpone parfait
strawberry textures, white chocolate (gf)(v)

Rose panna cotta
crystalized rose petal, pistachio, poached rhubarb (gf)

Selection of homemade ice creams
fudge, berries (gf)(v)

THE
DRAGON
AWARD WINNING PUB RESTAURANT
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Perfect for Every Occasion

OUR RESTAURANT

Our main restaurant is ideal for bigger parties and functions. Offering seating for approx 70 people it can also accommodate guests of 120-150 buffet style. A great wedding venue.

THE BRIDGESIDE

With it's own private bar and facilities, The Bridgeside offers flexibility for any event. With seating for 45 and a buffet capacity of 100, The Bridgeside is also a great venue for corporate meetings and presentations.

THE CONSERVATORY

Situated just off our main restaurant, The Conservatory is light, airy and superbly decorated dining room. It is perfect for private dining and more intimate events, including small weddings and parties. Seating for 27 guests.

THE GARDEN ROOM

If you enjoy dining outside, with protection from the elements, our Garden Room is the perfect location for you. Flexible for parties or private dining with both seating and standing choices.

The Cottage

bed & breakfast

Our Cottage Bed & Breakfast, adjoining The Dragon, has 7 beautifully appointed, luxurious rooms offering a comfortable and relaxing stay for business or pleasure.

We also specialise in

Outside Catering & Events

Offering you the excellence you expect from The Dragon:



Our team of dedicated Chef's source the finest local produce, from the area's best suppliers, to ensure our products are the freshest they possibly can be.

The Chefs are supported by our front of house teams who are committed to providing an exceptional service from the start to the finish of your event.

With a wealth of experience, in all aspects of hospitality, our dedicated planners, award-winning coordinators, and artistic designers make every event hassle free for you. We work with you every step of the way, making sure every detail has been thoughtfully considered so your event is enjoyed by every guest.

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thedragonatwillington.co.uk